

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent	VENISON WAGYU 14.5 <i>Fossil Farms – Boonton, NJ</i> Venison & Wagyu Beef Chorizo, Smoked Pimenton, Garlic, Chili Flakes, Red Wine
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy		<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Mahón, Roasted Almonds, Guindilla Peppers</i>
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	GARROTXA Catalunya, ES Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty		

TAPAS

MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	BOQUERONES 6 Radishes, Barley, Piquillo Peppers, Ramp Oil
BROCCOLINI 10.5 Charred Lemon, Calabrian Chiles	GAMBAS AL AJILLO 10.5 Guindilla Peppers, Scallions, Garlic
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	NORWEGIAN TROUT 14.5 Cherry Tomatoes, Cucumber Gazpacho
PICKLED BEETS 8.5 Goat Cheese, Chives, Pistachios	MUSSELS 13.5 Tomatoes, Fresno Peppers
MAXIBEL BEANS 9.5 <i>Organic, Norwich Meadows Farm</i> Roasted Cherry Tomato, Black Garlic	PULPO 17 Cannellini Beans, Pimenton
CORN ON THE COB 8.5 Parsley, Mahon Reserva Dressing	CALAMARI 11.5 Smoked Pepper Aioli
CAULIFLOWER 9 Truffle Mushrooms	POLLO AL AJILLO 9.5 Marinated Chicken Thigh, Aji Amarillo
CARROTS 8.5 Coriander, Mint, Walnuts, Red Onions, Date Honey	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
CHAMPIÑONES 12.5 <i>Flowering Sun Farm</i> Scallions, Madeira Wine	BACON WRAPPED DATES 8.5 Valdeón Mousse
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Onions, Lemon Zest	BUÑUELOS DE ZUCCHINI 7.5 Whipped Feta, Dukkah Spice
RAINBOW SWISS CHARD 9 <i>Organic, Lancaster Farm</i> Lemon, Chile Flakes Migas	BIKINI 12.5 Serrano Ham, Mahón Cheese, Truffle Aioli
HEIRLOOM TOMATO 10.5 Watermelon, Mint, Basil	PORK BELLY 10.5 Rhubarb, Strawberry, Cherry Peppers
PIQUILLO HUMMUS 7.5 Sumac, Lavash	WHITE RABBIT RAGU 16.5 Swiss Chard, Ricotta Salata
BURRATA 12.5 Mint Pesto, Grilled Peaches, Almonds	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	HANGER STEAK 16 Yellow Pepper Romesco
POTATO TORTILLA 7.5 Chive Sour Cream	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	WATERCRESS 9.5 Pearl Barley, Carrots, Hazelnut Dukkah, Mojo Verde
CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO HALF / FULL 28.5 Arugula Salad, Lemon, Carrots
PAELLA VERDURAS 18 / 36 Turnips, Ramps, Pea Tendrils, Squash, Snap Peas	PAELLA MARISCOS 29 / 58 Gambas, Calamari, Mussels
PAELLA SALVAJE 28 / 58 Gaucho Sausage, Chicken, Chickpeas	PARRILLADA BARCELONA* 33 / 66 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8	CHOCOLATE CAKE 10 Coffee Crème Anglaise, Almond Crumble
OLIVE OIL CAKE 11 Sea Salt	BASQUE BURNT CHEESECAKE 10 Strawberries
ICE CREAM 7.5 <i>Longford's - Stamford, CT</i> Vanilla, Chocolate, Caramel sea salt	SORBET 7.5 <i>Longford's - Stamford, CT</i> Mango, Raspberry

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF ADILSAR GALEANO

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	5	10	40
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6	12	48
			6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6	12	48
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Blend</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5	10	40
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	48
		19	152

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		15	60

WINE FLIGHTS

3 Half Glasses		
TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.		18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		14
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
New England, Sea Hag IPA—CT	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Von Trapp, Bohemian Pilsner—VT	8
Lagunitas, Maximus IPA—CA	8.5
Two Roads, Passion Fruit Gose (16oz)—CT	12
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Half Full, In Pursuit IPA—CT	8
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28